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**NESPRESSO** | ATELIER

*Davy Tissot*

**ARDÈCHE CHESTNUT SOUP AND WILD MUSHROOM,  
GRAND CRU DULSÃO DO BRASIL\* CAPPUCCINO – 4 PEOPLE**

**The mushroom mix**

- 100 g of ceps
- 100 g of chanterelles
- 100 g of chestnuts
- lard depending on ones taste
- 1/2 bunch of chervil
- 2 shallots

Caramelize shallots in a pan. Remove from pan and fry lard. Add mushrooms, salt and pepper then caramelized shallots and chopped chervil and place at the bottom of a bowl.

**Chestnut soup**

- 2 shallots
- 100 g of chestnuts
- 100 g of ceps
- 1/2 litre of stock
- 1/4 litre of milk
- 1/4 litre of cream

In a casserole dish, sweat chopped shallots. Add chestnuts, ceps or other mushrooms depending on the season, salt and pepper. Add stock, cream and milk. Cook for 30 min and blend. Sieve the mixture and keep warm at 55°C.

**Dulsão do Brasil jelly**

- 3 x 40 ml Dulsão do Brasil
- 0,8 g of xanthane

Whip xanthane and the Dulsão do Brasil together, then pour on mushroom mixture. Add the warm chestnut soup and top with frothed milk like a cappuccino. Sprinkle with bitter cocoa.

\* Equivalence Nespresso Business Solutions: Grand Cru Espresso Brazil